

WAKE UP

assorted freshly baked cookies, regular and decaf coffee, (add fresh squeezed orange juice \$2 per person)

\$8.00

THE VIENNESE

selection of coffee cakes, regular and decaf coffee, (add fresh squeezed orange juice \$2 per person)

\$10.00 THE CHICAGOAN

cracker jack, lays potato chips (BBQ and plain), hershey's chocolate candy bar

\$10.00

THE TRAILBLAZER

m&m's, gardetto's snack mix, yogurt covered pretzels, fruit and nut trail mix

\$12.00

THE MIDDLE EASTERN

hummus, roasted eggplant with tahini, grilled pita bread with garlic, olives, celery, carrots, and broccoli with dips

\$14.00

THE WISCONSINER

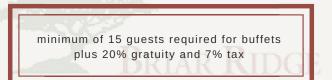
selection of diced wisconsin cheeses, celery, carrots & broccoli with ranch and bleu cheese dip, assorted crackers, beer brat bites with mustard & assorted rolls

\$16.00

THE ITALIAN

italian meats, salami, mortadella, capicola, provolone cheese, marinated olives, grilled vegetables with olive oil, balsamic reduction & parmesan cheese, parmesan breadsticks

\$25.00





CONTINENTAL

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurt, regular and decaf coffee (add fresh squeezed orange juice \$2 per person)

\$12.00

FARMERS BREAKFAST

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurts, steel cut oatmeal (served with brown sugar, cinnamon & cream), scrambled eggs, hash browns, bacon, sausage, pancakes, with regular and decaf coffee

(add fresh squeezed orange juice \$2 per person)

\$18.00

ULTIMATE BREAKFAST

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurts, steel cut oatmeal (served with brown sugar, cinnamon, fresh berries & cream), scrambled eggs, hash browns, bacon, sausage, lox & bagels with cream cheese, pancakes & french toast, freshly squeezed orange juice, regular and decaf coffee

\$25.00

THE BRUNCH

selection of freshly baked danishes and mini croissants, fresh cut fruits, scrambled eggs, french toast, hash browns, bacon, sausage, assorted salads, chicken selection (fried, grilled or roasted), baked ham, pasta primavera, vegetable medley, with regular and decaf coffee, and freshly squeezed orange juice

\$27.00

OMELET OR CREPE STATION

\$8.00 Per Guest \$50.00 Chef Fee

MIMOSA BAR

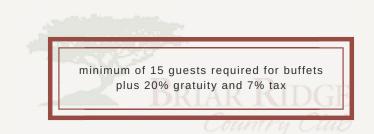
includes a selection of five different juices along with an assortment of seasonal fruits and two bottles of champagne, any additional juice or champange added are at an additional cost

\$150.00

BLOODY MARY BAR

includes 2 bottles of house vodka, 4 bottles of bloody mary mix, and assorted garnishes

\$225.00





SALAD AND PROTEIN BAR

includes soup of the day

caesar salad romaine, cherry tomatoes, croutons, parmesan cheese, dressed with caesar dressing

market salad

mixed greens, carrots, onions, parsley, goat cheese, tomatoes, dressed with balsamic vinaigrette

japanese salad

mixed greens, sprouts, pickled ginger, mushrooms, daikon, sesame seeds, wasabi, dressed with a lemon vinaigrette

included three warm proteins on the side to customize salads: grilled chicken breast, shrimp, and beef tenderloin medallions

mini cheesecakes and brownie bites

\$26.00

PLATED SELECTIONS

add a cup of soup to plated selections for an extra \$3.00 per guest

COBB SALAD

romaine lettuce, chicken, egg, bacon, avocado, tomato, bleu cheese, and your choice of dressing

\$12.00

SOUTH OF THE BORDER SHRIMP SALAD

romaine lettuce, shrimp, corn, beans, onion, tomato, avocado, dressed with a chipotle ranch dressing

\$14.00

SALAD TRIO

one scoop of chicken salad, tuna salad, and egg salad on a bed of romaine lettuce, with a side of tomato and onion

\$12.00

HOUSE FLATBREAD

roasted market mushrooms, pesto, goat cheese, arugula, and fresh herbs

\$12.00

TORTIGLIONI BOLOGNESE

pasta, ragu of grass fed beef and milk braised pork, fresh ricotta with herbs and parmesan cheese

\$15.00

VEGETABLE STIR FRY

mushrooms, broccolini, sweet peppers, celery, ginger garlic soy sauce, jasmine rice, and tofu

\$14.00

CUBAN HAM AND CHEESE

ham, swiss cheese, gruyere cheese, house mustard, house pickles served on a ciabatta roll with a side of fresh cut fries

full size \$12.00 half size \$7.00

ANCHO CHICKEN WRAP

roasted chicken, bacon, chipotle ranch, tomato, arugula, avocado, served with fresh cut fries

full size \$12.00 half size \$7.00



PLATED LUNCHES

each plated option comes with your choice of salad, sauce, choice of one starch, choice of one vegetable, and choice of dessert to create a perfect pairing

SALADS

caesar romaine lettuce, parmesan, tomato, croutons, dressed with caesar dressing

boston bibb wedge caramelized walnuts and goat cheese

simple romaine, tomato and cucumber

ENTREE PROTEINS

roasted frenched amish chicken breast \$22.00

whole roasted cornish game hen \$25.00

grilled atlantic salmon \$27.00

grilled prime sirloin steak \$32.00

SAUCES

bordelaise

mushroom gravy

asiago cheese

lemon butter

pesto

11/26/18 ML BNQT MNU V4

STARCHES

garlic mashed potatoes

roasted red potatoes

rice pilaf

penne with fire roasted tomato sauce

potato au gratin

moroccan cous cous

VEGETABLE

vegetable medley with butter fondue

garlic green beans

candied carrots with parsley

steamed broccolini

roasted acorn squash

grilled zucchini and yellow squash with thyme and garlic

DESSERTS

apple pie with cinnamon ice cream

double chocolate cake with whipped cream

french silk pie with strawberries

cream puffs with chocolate and caramel

tiramisu with candied amarena cherries





THE PICNIC

caesar salad, creamy potato salad, coleslaw, pulled pork with BBQ sauce and brioche buns, fried chicken, italian sausage with onions and peppers served with hot dog buns and mustard, roasted red potatoes with herbs, corn on the cobb, apple pie

\$25.00-Lunch / \$30.00-Dinner

WOK 'N ROLL

crunchy ramen noodle salad

asian salad with chinese broccoli, mustard greens, arugula, shredded vegetables, ginger miso vinaigrette, mongolian beef with scallions garnished with crispy rice noodles, korean BBQ chicken, fried vegetable brown rice, spicy green beans, lemon berry cream cake and coconut pie

\$30.00-Lunch / \$35.00-Dinner

MIDWEST DELICATESSEN

chopped city salad with gorgonzola, bacon bits, ditalini pasta, green onions, cubed chicken, chopped tomato and creamy italian dressing relish tray to include pickle spears, assorted pickled vegetables, olives, carrots, celery sticks with ranch dressing and hummus

creamy potato salad with dill, pickles, and chopped egg

roast beef, honey smoked turkey, albacore tuna salad

provolone cheese, wisconsin cheddar and pepperjack cheese

shredded lettuce, sliced tomato and shaved red onions

assorted rolls and sliced bread, mayo and dijon mustard, potato chips, apple pie and german chocolate cake

\$28.00-Lunch / \$33.00-Dinner

BORN IN THE USA

heirloom tomato salad with frisee, basil, and balsamic vinaigrette

crunchy carrot, romaine, fennel, and pea salad smoked beef brisket, peach glazed BBQ chicken, roasted new potatoes with brown butter and parsley

grilled portabello mushrooms and asparagus blueberry crumble pie and double chocolate cake

\$30.00-Lunch / \$35.00-Dinner SOUTH OF THE BORDER

quinoa salad with mixed greens, cilantro, corn, black beans, red onions, oranges, avocado, with a orange and lime dressing roasted sweet potato and black bean salad, chili seared salmon with prickly pear and pineapple salsa, achiote-orange rubbed flank steak, roasted veracruz vegetables, mashed jalapeño cilantro potatoes, flourless chocolate cake and lemon meringue pie

\$30.00-Lunch / \$35.00-Dinner LITTLE ITALY

panzanella salad

grilled eggplant, zucchini, bell peppers with olive oil, balsamic reduction and parmesan cheese three cheese meat lasagna, pepperoni and sausage pizza, chicken vesuvio with roasted garlic and oregano potatoes, shrimp scampi with spaghetti, tiramisu and lemon berry mascarpone cake

\$30.00-Lunch / \$35.00-Dinner

CARVING STATIONS

\$50.00 chef fee per station

beef tenderloin with bordelaise \$150.00 per tenderloin approximately 5-6 lbs

new york strip with bordelaise \$225.00 per striploin approximately 15-17 lbs

whole roasted turkey with gravy \$60.00 per whole turkey approximately 10-12 lbs

bone in ham with mustard and horseradish \$110.00 per whole ham approximately 19-22lbs



STANDARD SELECTION

includes a selection of either soup or salad, three entree choices, one starch choice, and one vegetable choice

SOUP cream of mushroom corn chowder minestrone

SALAD garden greens mesclun greens, cherry tomatoes, cucumber, with your choice of balsamic or ranch dressings

caesar salad romaine, parmesan, cherry tomatoes, croutons, and caesar dressing

ENTREES fried chicken lightly battered white and dark meat

grilled chicken breast dressed in herbed chicken jus

italian sausage served with sauteed peppers and onions

polish sausage sauerkraut cooked with applewood smoked bacon

smoked beef brisket served with BBQ beef gravy

petit sirloin filet served with mushroom gravy

pasta primavera marinara sauce (vegetarian) STARCHES mashed potatoes

oven roasted red bliss potatoes with herbs

rice pilaf

penne pasta with marinara sauce

VEGETABLES green beans with carrots and zucchini drizzled with olive oil and parsley

roasted carrots with parsley

green beans almondine

steamed broccoli

\$36.00





PREMIUM SELECTION

includes a selection of either soup or salad, three entree choices, one starch choice, and one vegetable choice

SOUP

bouillabaisse with saffron aioli crouton poblano corn chowder with spiced popcorn tomato bisque with tomato and cheese crouton

SALAD japanese salad mixed greens, sprouts, mushrooms, pickled ginger, daikon, sesame seeds, yuzu, dressed with wasabi vinaigrette

caesar salad baby gem, red romaine, parmesan cheese, grilled focaccia, dressed with caesar dressing

market salad market greens, shaved vegetables, pickled herbs, goat cheese, heirloom tomato, dressed with balsamic and herb vinaigrette

ENTREES roasted airline chicken breast dressed in a shiitake chicken jus

chicken thigh parmesan italian bread crumb encrusted boneless thigh, topped with marinara and mozzarella

apple and fennel stuffed chicken breast served with merlot reduction

petit beef tenderloin served with port wine jus

smoked beef brisket served with BBQ beef gravy bone in pork chop served with apple chutney

grilled salmon served with dill beurre blanc

tofu stir fry jasmine rice, green beans, carrots, green peas, ginger and soy sauce (vegetarian)

STARCHES garlic mashed potatoes

roasted yukon gold potatoes with fresh herbs

sweet and idaho potato napoleon

basmati rice with fried onions and almonds

cheese ravioli with marinara sauce

VEGETABLES green beans with carrots and zucchini drizzled with olive oil and parsley

broccolini and carrots with butter fondue

grilled asparagus

roasted cauliflower au gratin

ratatouille

\$46.00





ROYAL SELECTION

includes a selection of either soup or salad, four entree choices, two starch choices, and two vegetable choices

SOUP

manhattan clam chowder beef consomme with sliced herb crepes and root vegetables lobster bisque with pistachio and parmesan crouton

SALAD ahi tuna poke seaweed, sriracha aioli, cucumber and daikon

crab cake caesar salad petit crab cake, baby gem, red romaine, parmesan cheese, grilled focaccia dressed with caesar dressing

antipasti barcelona roasted peppers, onion, eggplant, parsley, goat cheese and grilled asparagus

ENTREES roasted airline chicken breast with portabella stuffing and au jus

grouper with olive tapenade served with lemon beurre blanc

shrimp scampi olive oil, lemon, garlic, and parsley

pesto and parmesan crusted atlantic salmon served with roasted tomato tapenade

asparagus and mozzarella stuffed chicken chicken breast wrapped in prosciutto served with merlot reduction

petit beef tenderloin served with port wine jus petit prime striploin served with herbed jus

grilled veal sirloin served with morel cream sauce

vegetarian bamee noodles with tofu spicy or regular

pasta primavera marinara sauce

STARCHES garlic mashed potatoes

roasted fingerling potatoes with fresh herbs

sweet and idaho potato napoleon

basmati rice with fried onions and almonds

cheese ravioli with marinara sauce

angel hair pasta

VEGETABLES green beans with carrots and zucchini drizzled with olive oil and parsley

broccolini and carrots with butter fondue

roasted green bean and bacon bundles

grilled asparagus

roasted cauliflower au gratin

ratatouille

sauteed mushroom medley

\$58.00

minimum of 25 guests required for family style selections plus 20% gratuity and 7% tax



SALADS

select one of the following

vegetable and mushroom escabeche baby lettuce and sherry vinaigrette

caesar salad baby gem, red romaine, parmesan cheese, tomato, grilled focaccia dressed with caesar dressing

boston bibb lettuce wedge tomato, mozzarella, pesto, croutons dressed with aged balsamic vinaigrette

simple salad romaine, tomato, cucumber, carrot dressed with balsamic vinaigrette

canadian lobster salad homemade mayonnaise, peppers, shallots, celery, cucumber carpaccio, frisee and herb salad (additional \$8.00)

CHICKEN SELECTIONS

grilled 6 oz. chicken breast served with garlic smashed potatoes, vegetable medley and bordelaise sauce (this selection comes with the simple salad)

\$25.00

roasted airline chicken breast and fried chicken drum, served with boursin mashed potatoes, seasonal vegetables and bordelaise sauce

\$30.00

chicken breast with spinach and boursin cheese filling served with an artichoke risotto, roasted heirloom carrots and a bordelaise sauce

\$30.00

FISH SELECTIONS

grilled salmon served with smashed purple potatoes, roasted seasonal vegetables with a lemon beurre blanc

\$36.00

pesto brushed chilean sea bass served with porcini mushroom risotto, broccolini and grilled tomatoes

\$45.00

BEEF AND VEAL SELECTIONS

filet of beef served with potato mushroom gratin, seasonal vegetables and a bordelaise sauce

\$38.00

10 oz. black angus strip steak served with a twiced baked potato with cheese, seasonal vegetables and a madagascar peppercorn sauce

\$38.00

8 oz. veal strip steak served with fettuccine, broccolini and carrots in a butter herb fondue with a mushroom medley cream sauce

\$38.00





DUO SELECTIONS

duet of grilled 6oz. new york strip steak and breaded chicken breast served with whipped yukon gold potatoes with green onion, vegetable medley and a port wine reduction sauce

\$36.00

duet of grilled 6oz. new york strip and grilled salmon served with leek potato napoleon, roasted fennel, green bean bundle wrapped in bacon with a port wine reduction sauce

\$40.00

duet of grilled 6oz. filet mignon and blue crab cake served with mashed potatoes, broccolini, roasted heirloom carrots and a mushroom bordelaise sauce

\$43.00

DESSERTS

tiramisu sponge cake with toasted hazelnuts and blueberry compote

chocolate mousse cake with whipped cream

salted caramel and vanilla crunch cake

warm apple blossom with vanilla sauce

additional \$5.00 per guest

tiramisu mascarpone cream, lady fingers, espresso

imperial chocolate cake chocolate sponge, chocolate mousse, chocolate ganache, and a chocolate cookie crust

harvest fruit pie apples, rhubarb, strawberry, raspberry and blackberry

additional \$7.00 per guest





\$1.50

BBQ or swedish meatballs fried ravioli with marinara sauce fried mushrooms with tartar sauce breaded macaroni and cheese wedges pigs in a blanket served with mustard all prices are noted per piece

minimum of 25 hor d'oeuvres per item

APPETIZER TRAYS

italian antipasto tray S \$90 M \$130 L \$185 assortment of imported italian deli meats, cheeses, olives and specialties

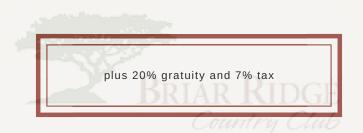
assorted cheeses S \$80 M \$120 L \$175 assortment of domestic and imported cheeses served with an assortment of crackers

bruschetta S \$75 M \$120 L \$150 bowl of fresh chopped tomato, onion, peppers, and basil in balsamic olive oil served with toasted crostini

fresh seasonal fruits S \$75 M \$120 L \$150 assortment of seasonal fresh fruits served with a yogurt dip

fresh seasonal vegetables S \$75 M \$120 L \$150 assortment of seasonal vegetables served with a ranch dip

spinach dip with pita chips \$60.00 creamy spinach dip with roasted pita chips



\$3.00

assorted maki rolls, soy sauce, wasabi and pickled ginger asparagus and asiago phyllo roll avocado spring roll antipasto skewer spanakopita chicken pot sticker with soy sauce cashew chicken tenders with BBQ sauce mini sausage pizza chicken satay with peanut butter sauce chicken empanadas with roasted tomato salsa chicken sesame tempura with soy sauce chilled jumbo shrimp

\$4.00

duck spring roll with sweet and sour sauce coconut shrimp with apricot dipping sauce bacon wrapped scallop bacon wrapped shrimp shrimp pot sticker with sweet chili sauce shrimp shao mai with soy sauce lamb chops with mint aioli moroccan beef phyllo cigar beef empanada with roasted tomato salsa cheeseburger puff with ketchup hibachi beef skewer with soy sauce